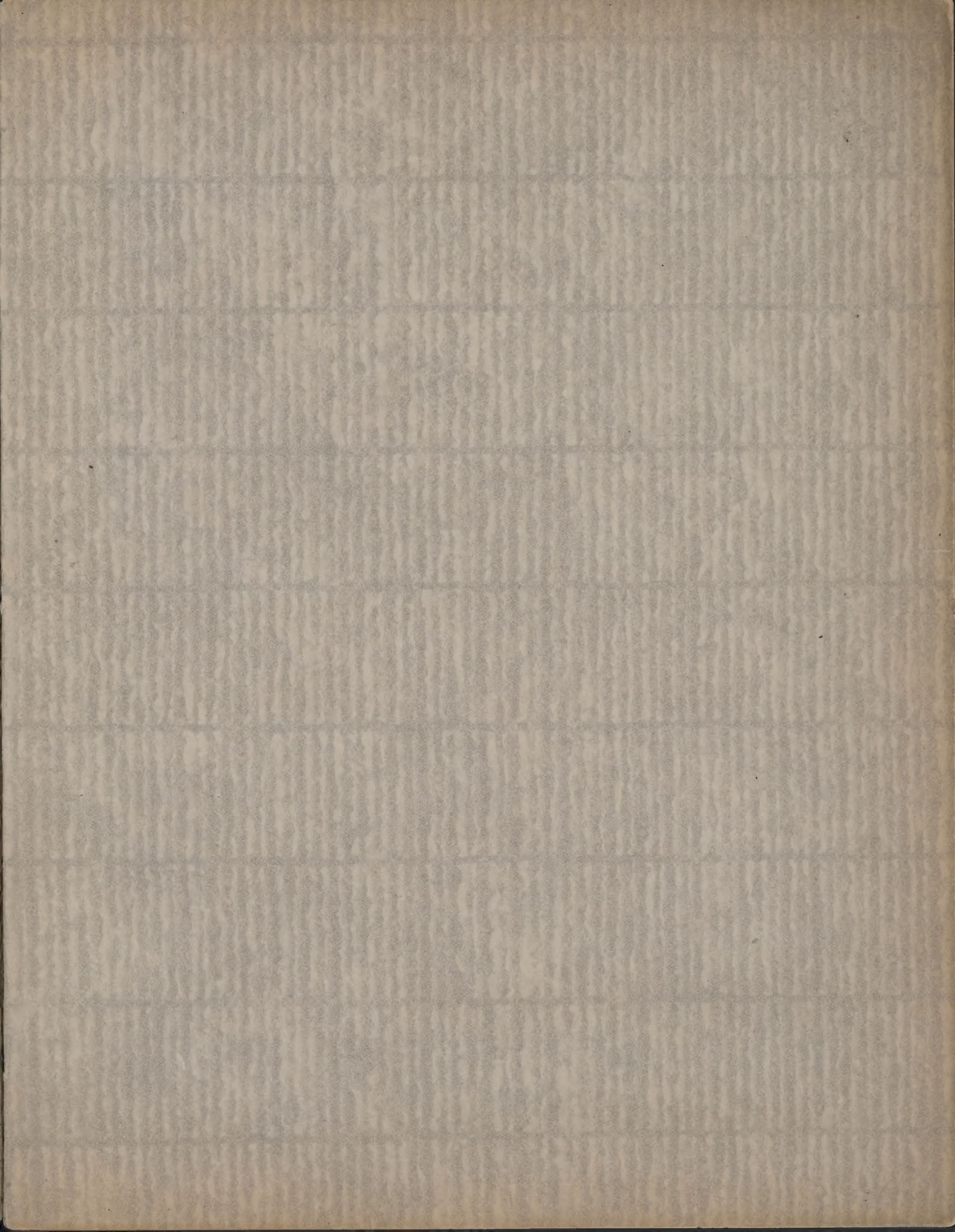




DOMINION MALTING

© COMPANY LIMITED

WINNIPEG, CANADA



Not in Real 3

C. 1928

[32] pages with 46 photos

$$\begin{array}{r} 540 \\ 19 \\ \hline 4860 \\ 540 \\ \hline 10260 \\ 1100 \\ \hline 11360 \\ 60 \\ \hline 681600 \end{array}$$

19 Duns = 540 bus.
5- " 220 "

$$\begin{array}{r} 1245 \\ 1100 \\ \hline 6360 \\ 60 \\ \hline 6420 \end{array}$$

Buy 400000 bus
or about 450000 bus malt



TO OUR CUSTOMERS
THE BREWERS AND
DISTILLERS

WE OFFER THIS BOOK AS A SOUVENIR
OF THE OPENING OF
OUR NEW MALTING PLANT
AT
TRANSCONA, MANITOBA



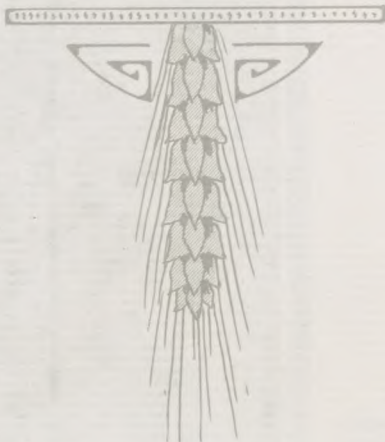


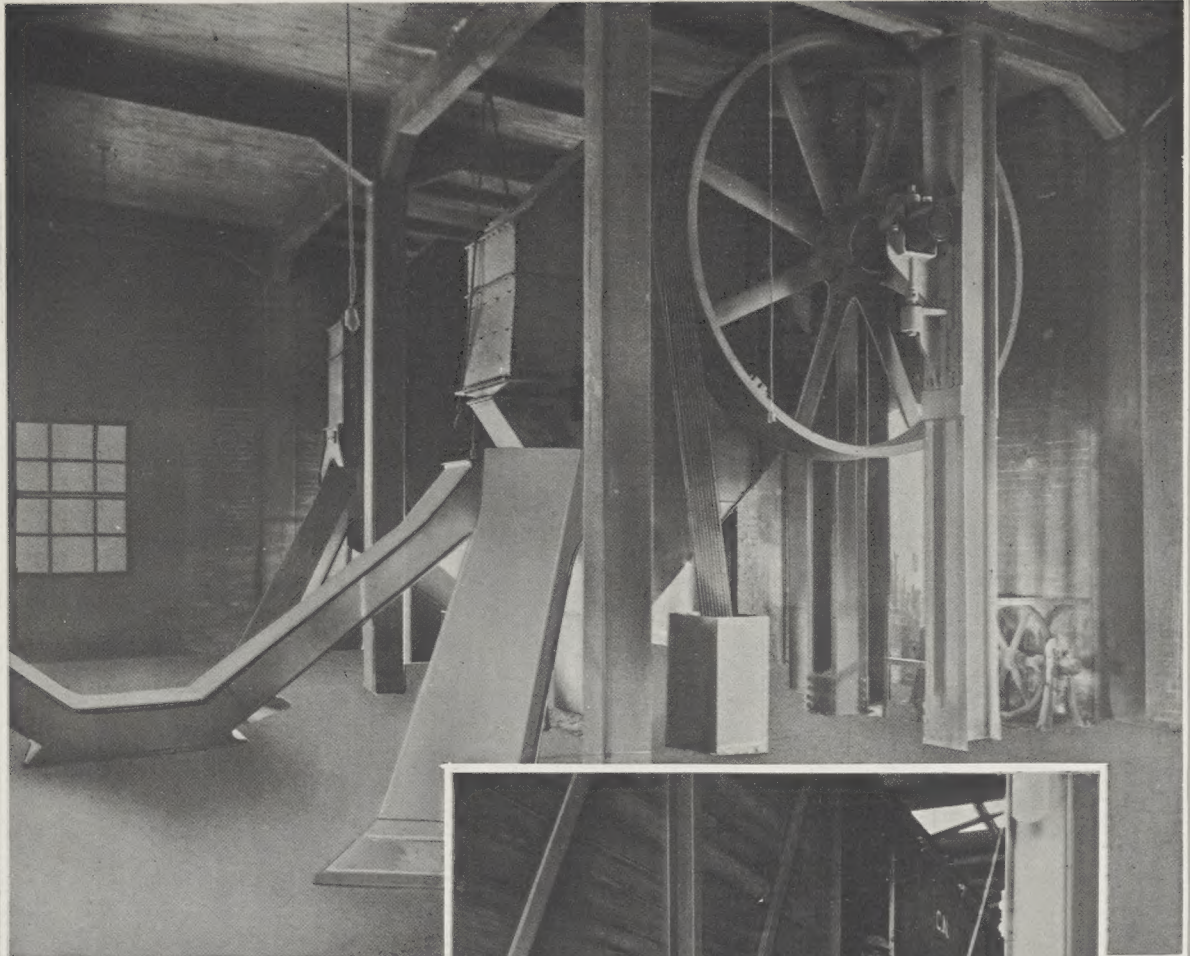
"BLUE RIBBON MALT"

FROM THE BARLEY FIELDS OF MANITOBA TO THE PRODUCT KNOWN AS "BLUE RIBBON MALT" IS AN INTERESTING MANUFACTURING JOURNEY.

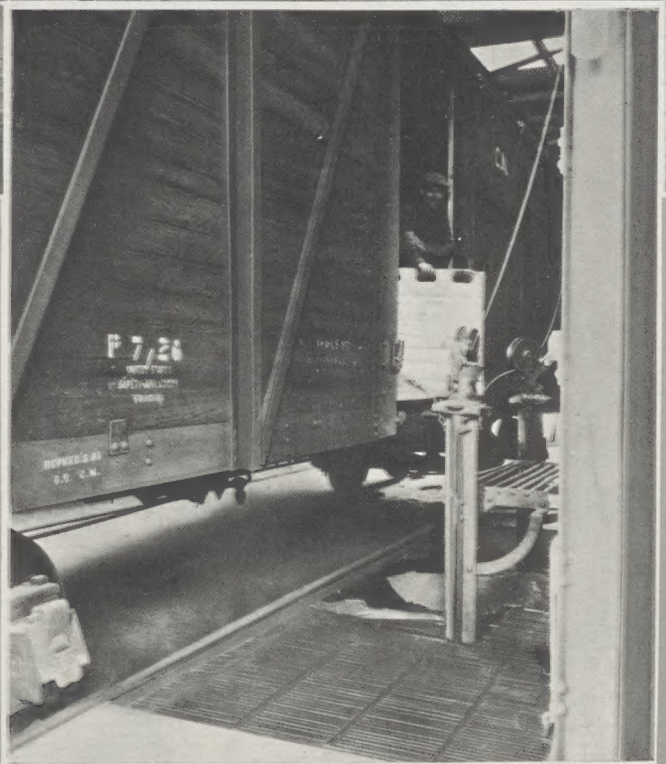
IN ORDER TO PRODUCE THE MOST EFFECTIVE MALT IT IS NECESSARY THAT WE HAVE: (a) GOOD MALTING BARLEY; (b) WATER SUITED FOR MALTING PURPOSES; (c) PROPER STEEPING APPARATUS FOR SOAKING THE BARLEY; (d) AN EFFICIENT AND WELL CONSTRUCTED MALT HOUSE; (e) PROPER TREATMENT OF THE MALT IN GERMINATING AND DRYING PROCESSES.

BARLEY USED IN THE MANUFACTURE OF "BLUE RIBBON MALT" MUST PASS RIGID LABORATORY TESTS. OUR MALTING PLANT WAS CONSTRUCTED AT TRANSCONA BECAUSE TRANSCONA WATER WAS FOUND TO BE BETTER SUITED FOR MALTING THAN ANY OTHER OF MANY THAT WERE ANALYSED. THE FOLLOWING PAGES SHOW THE MODERN AND SCIENTIFIC PROCESSES USED IN OUR NEW MALTING PLANT. THE RESULT IS A MALT THAT IS RICH IN ENZYMES AND FREE FROM INJURIOUS MICRO-ORGANISMS.

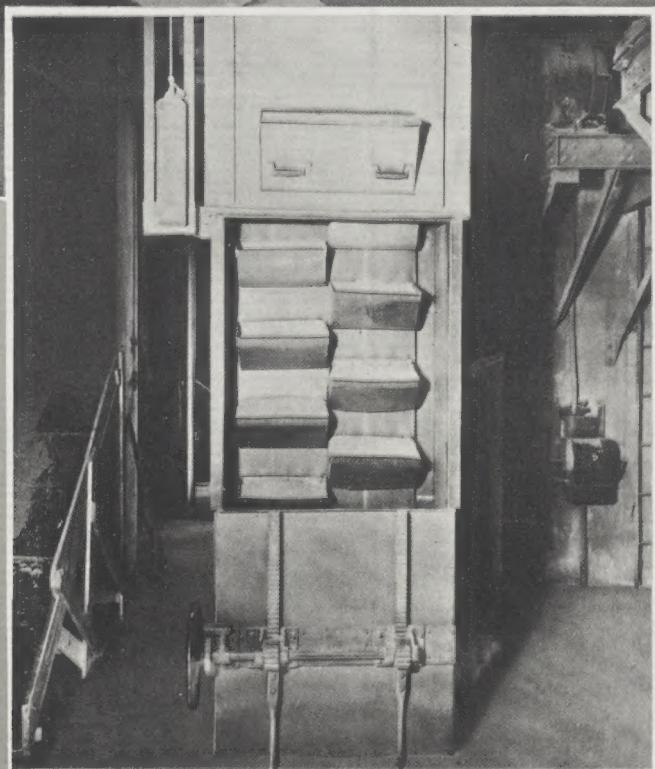
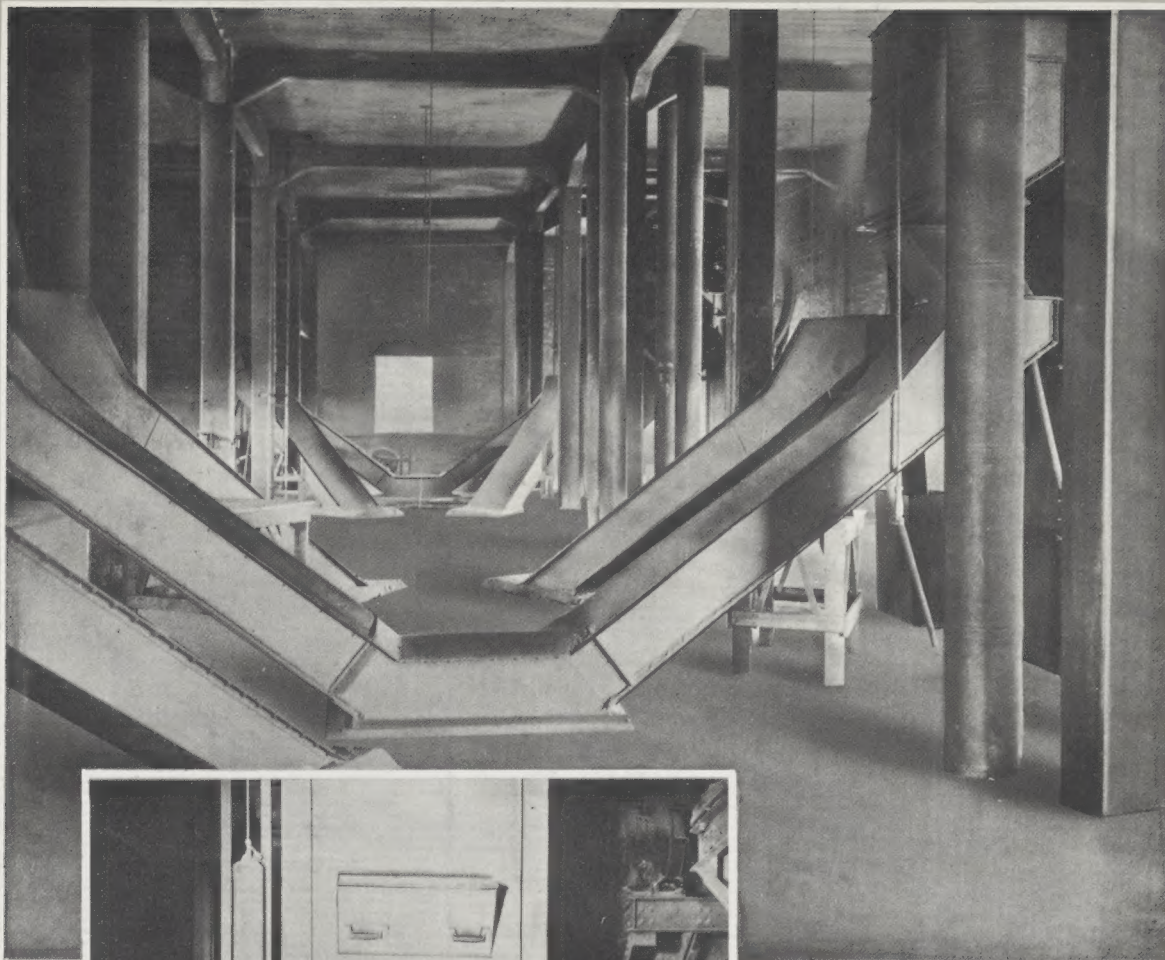




LEGHEAD IN ELEVATOR WHERE BARLEY
IS ELEVATED FOR DISTRIBUTION.



CARLOAD OF BARLEY BEING UNLOADED
AT OUR TRANSCONA ELEVATOR

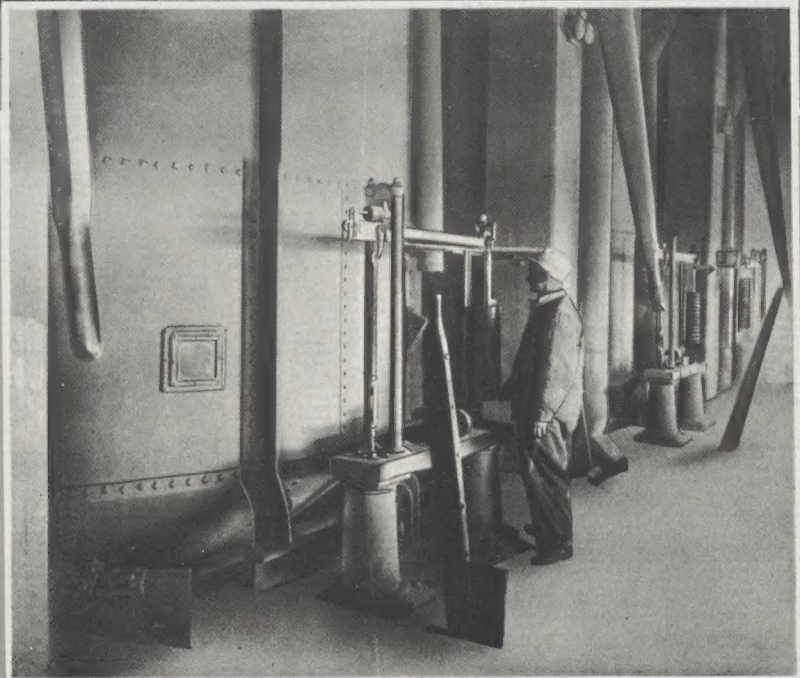


DISTRIBUTOR SPOUTS IN ELEVATOR
THAT CARRY BARLEY TO THE SCALES.

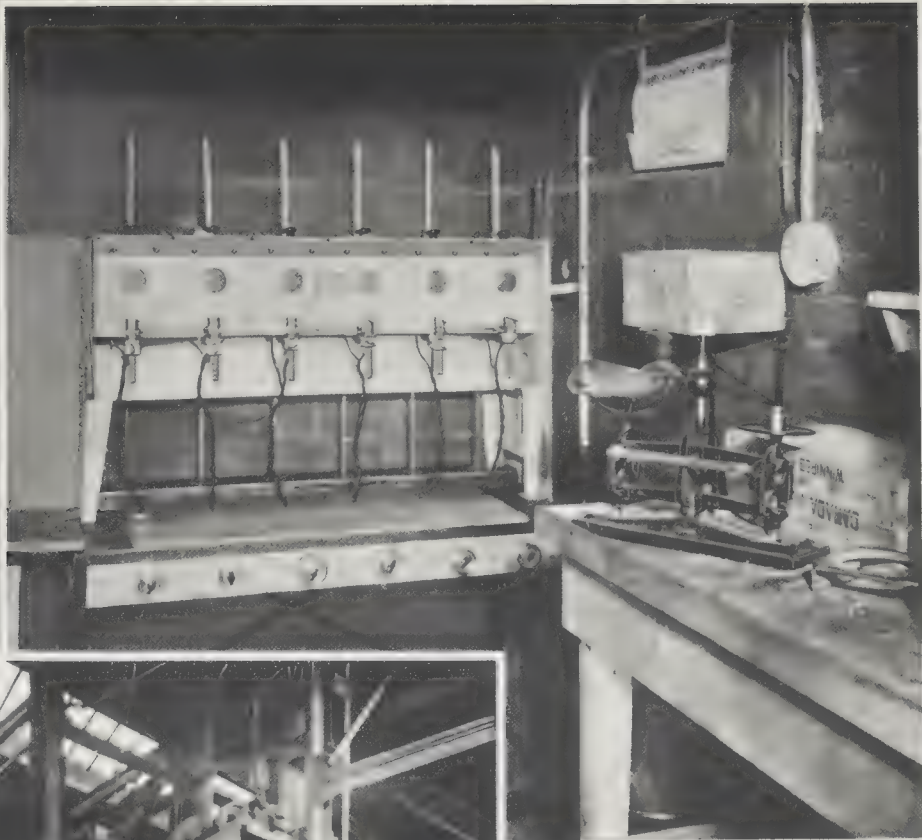
BARLEY BEING ELEVATED.



HUGE STEEL HOPPER
 SCALES IN WHICH
 BARLEY IS WEIGHED.



BARLEY BEING
 WEIGHED.



MOISTURE
TESTER.



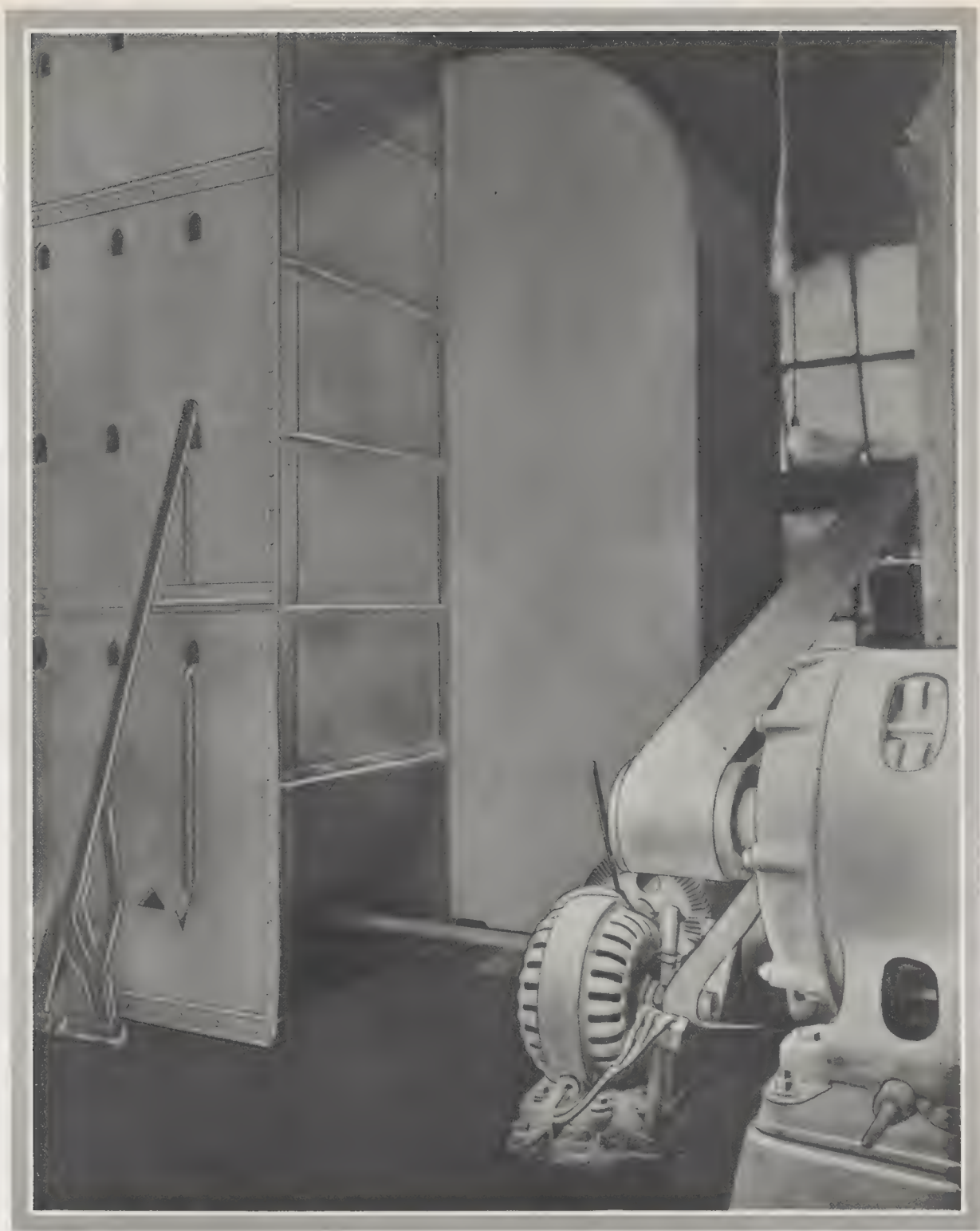
BARLEY THAT FAILED TO MEET OUR
TESTS BEING RELOADED AND
SHIPPED OUT.



FROM THE SCALES
THE BARLEY IS
DUMPED THROUGH
SPOUTS UNTO THE
CONVEYOR BELT.



CONVEYOR BELT
WHICH CARRIES
THE TESTED AND
APPROVED BARLEY
TO THE MAIN
STORAGE BINS.



THE BARLEY IS PASSED OVER THIS DRYER TO SECURE ABSOLUTELY EVEN MOISTURE BEFORE STEEPING.



AFTER BEING THOROUGHLY CLEANED AND GRADED, THE BARLEY IS BROUGHT TO THESE MALT HOUSE STORAGE BINS WHERE IT IS HELD IN READINESS FOR STEEP TANKS. CONVEYOR FOR CARRYING BARLEY TO STEEP TANKS IS ALSO SHOWN.



GENERAL VIEW OF
STEEP TANKS AND
DRUM HOUSE.



ONE SIDE OF STEEP
TANK FLOOR.



BARLEY POURING FROM CONVEYOR INTO STEEP TANK

THE STEEP TANK IS FILLED WITH WATER AND AS THE BARLEY IS POURED IN WITH CONSTANT STIRRING OF THE LIQUID, THE STERILE GRAINS REMAIN AFLOAT ON THE SURFACE, THE GOOD GRAIN SETTLES TO THE BOTTOM. WHEN THE TANK IS LOADED TO CAPACITY A STRONGER CURRENT OF WATER IS FORCED



STEEP TANKS FILLED WITH STEEPING BARLEY

THROUGH THE BARLEY FROM THE LOWER INLET PIPE. THIS PROCEDURE THOROUGHLY WASHES THE GRAIN AND ALL IMPURITIES AND STERILE GRAINS ARE CARRIED AWAY THROUGH THE OVERFLOW PIPE. ALL TANKS ARE EQUIPPED WITH COMPRESSED AIR FOR AERATING THE BARLEY WHILE STEEPING.



VIEW OF DRUM HOUSE — AFTER THE BARLEY HAS STEEPED FOR THE REQUIRED TIME THE WATER IS DRAINED OFF. THE SATURATED BARLEY IS THEN ALLOWED TO DESCEND THROUGH THE CONICAL BOTTOM OF THE STEEP TANK INTO THE MALTING DRUM WHILE THE BARLEY IS GERMINATING IN THE DRUM AN EVEN TEMPERATURE MUST BE MAINTAINED. THIS IS ACCOMPLISHED BY CURRENTS OF ATTEMPERATED AIR WHICH ARE FORCED THROUGH THE GERMINATING BARLEY. THE BARLEY IS ALSO CONSTANTLY TURNED BY THE SLOWLY REVOLVING DRUM.



VIEW OF ATTEMPERATING ROOM—SHOWING
WATER SPRAYS WHICH WASH AND PURIFY THE
AIR BEFORE IT PASSES THROUGH THE GERMINAT-
ING BARLEY IN THE MALTING DRUM.

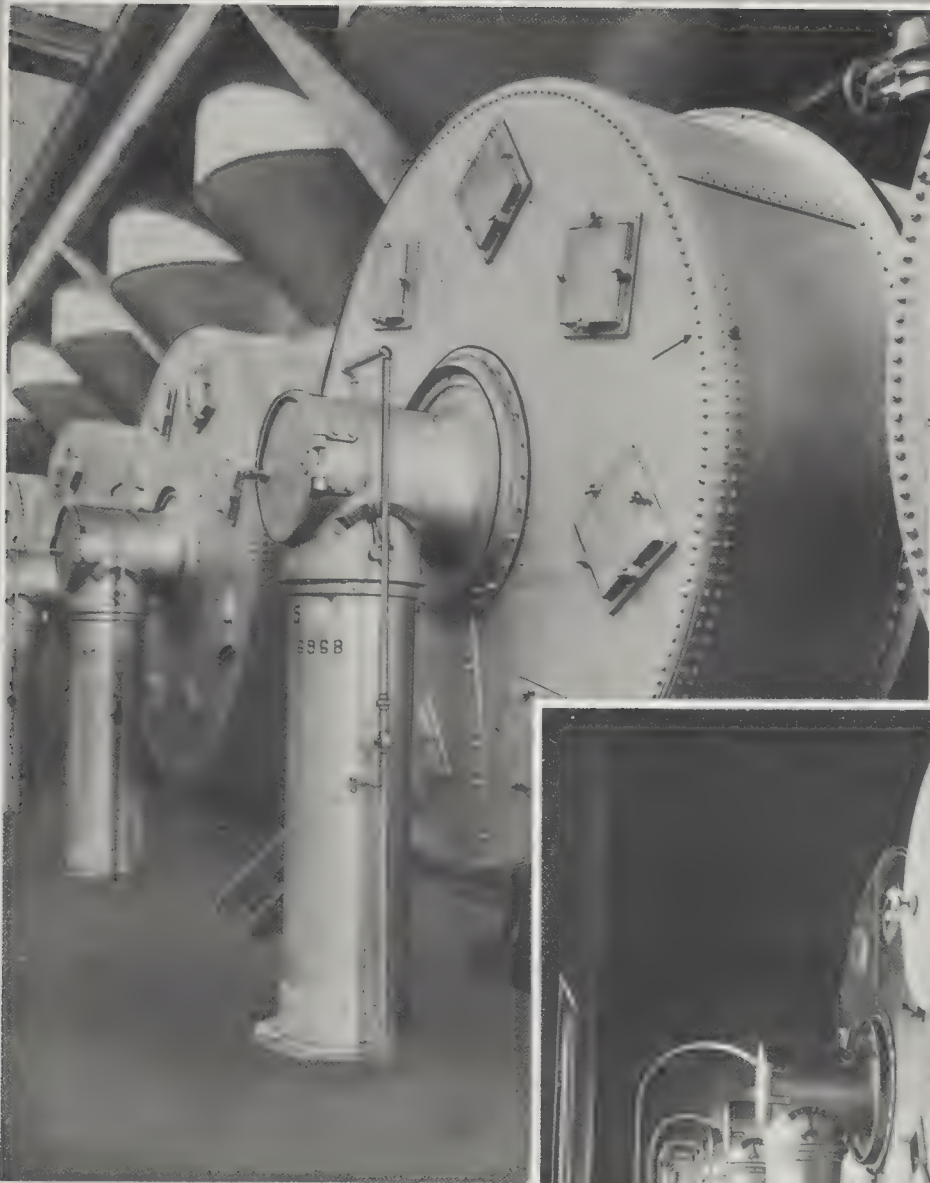
VIEW OF ATTEMPERATING ROOM—SHOWING
PIPES WHICH HEAT THE AIR TO REQUIRED
TEMPERATURE IN WINTER.



PLANT OFFICE
DOMINION MALTING COMPANY LTD. PL



ICE
ANT AT TRANSCONA, MANITOBA



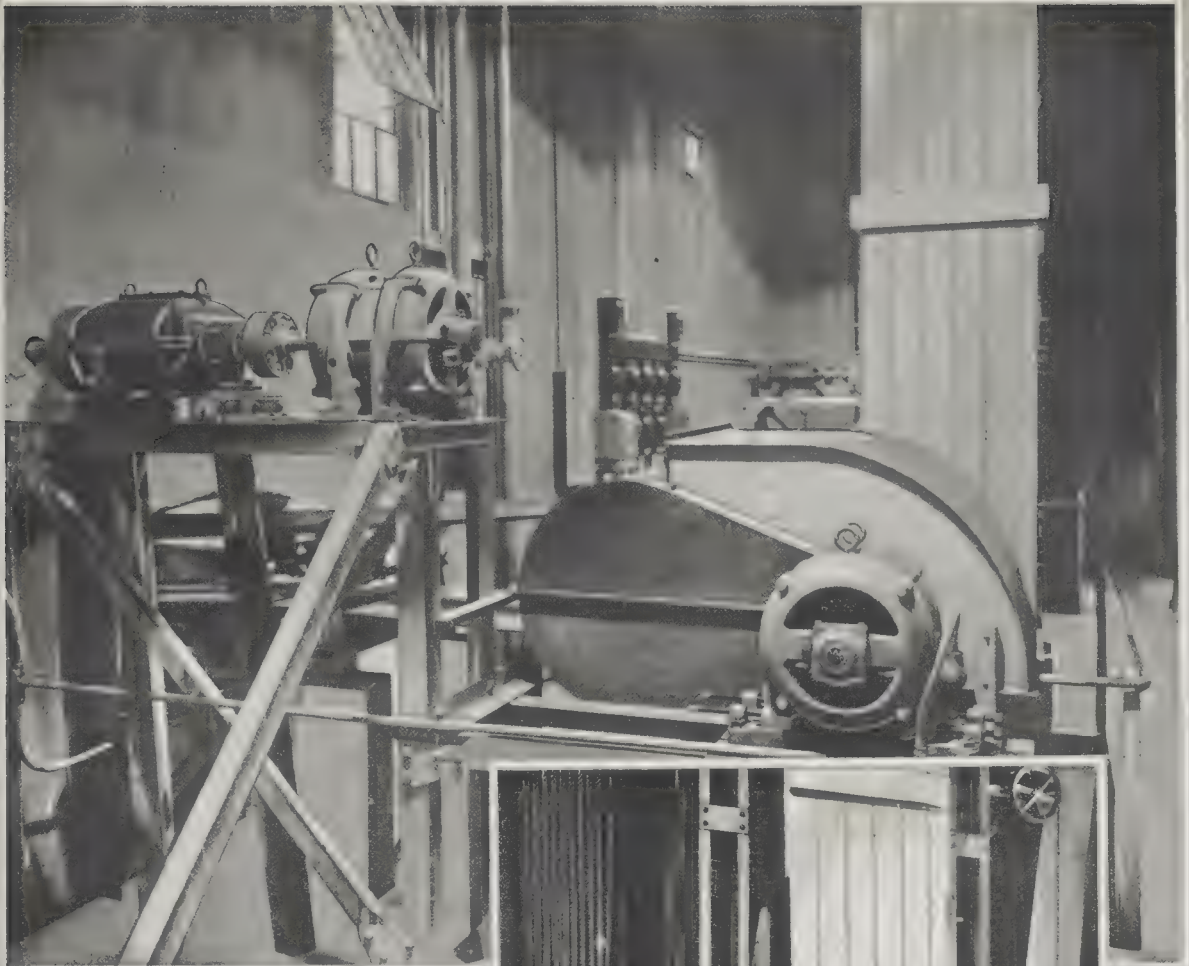
VIEW OF MALTING DRUM—SHOWING AIR INLET
PIPE THROUGH WHICH THE ATTEMPERATED
AIR PASSES INTO MALTING DRUM.



VIEW OF MALTING DRUM—SHOWING EXHAUST
AIR PIPE THROUGH WHICH THE AIR IS DRAWN
AFTER COMING IN CONTACT WITH THE
GERMINATING BARLEY.



VIEW OF DRUM HOUSE



DRUM AND CONVEYOR DRIVES—WHICH
REVOLVE THE HUGE MALTING DRUMS AND
CONVEY THE GREEN MALT AT END OF THE
GERMINATION PERIOD TO ELEVATOR LEGS.

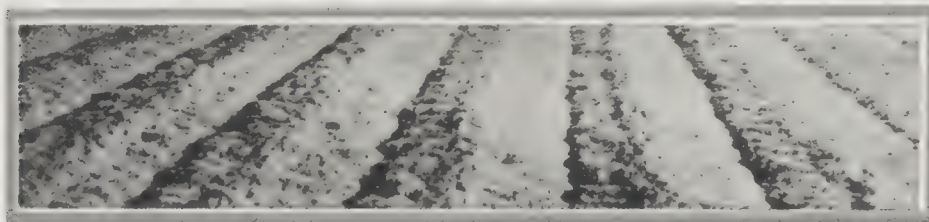


ELEVATOR LEG FOR CONVEYING GREEN MALT
TO THE KILN.



VUE OF TOP KILN FLOOR —SHOWING LOADING SPOUTS AND MALT TURNER. THE MALT TURNER TRAVELS BACKWARDS AND FORWARDS THE FULL LENGTH OF THE ROOM THOROUGHLY STIRRING THE DRYING MALT. THIS TURNING PROCESS INSURES EVEN DRYING OF THE MALT.

THE KILN CONSISTS OF A TALL BUILDING ADJACENT TO THE DRUM HOUSE. ON THE GROUND FLOOR ARE THE FURNACES FOR HEATING THE AIR. ABOVE THE FURNACES ARE TWO FLOORS OF PERFORATED IRON ON WHICH THE GREEN MALT TO BE DRIED IS LOADED, AND ABOVE THESE FLOORS ARE THE KILN FANS WHICH DRAW THE HEATED AIR THROUGH THE DRYING MALT. THE DRYING PROCESS IS BEGUN ON THE TOP FLOOR AND FINISHED ON THE LOWER FLOOR.





VIEW OF LOWER KILN ROOM — THE CEILING OF THIS ROOM IS THE FLOOR OF THE TOP KILN. IT IS BUILT IN SECTIONS WHICH MAY BE OPENED, THUS PERMITTING THE PARTIALLY DRIED MALT TO DROP FROM THE TOP KILN TO THIS FLOOR WHERE THE DRYING PROCESS IS COMPLETED. UPON COMPLETION THE LOWER FLOOR IS OPENED ALLOWING THE MALT TO DROP INTO HOPPERS LOCATED BELOW.





VIEWS OF KILN FANS—THESE FANS
DRAW THE HEATED AIR FROM THE
FURNACE ROOM THROUGH THE DRY-
ING MALT ON THE KILN FLOORS AND
FORCE IT OUT THE VENTILATORS ON
THE TOP OF THE KILN BUILDING.

PASSENGER
ELEVATOR



VIEW OF KILN ROOM — SHOWING KILN FIREPLACES AND BOTTOMS OF HOPPERS INTO WHICH THE DRIED MALT IS DROPPED FROM THE LOWER KILN FLOOR. BEFORE THE DRIED MALT IS TAKEN FROM THESE HOPPERS TO MALT STORAGE IT IS ANALYSED TO INSURE ABSOLUTE UNIFORMITY.



VIEW OF LABORATORY—
WHERE MALT IS ANALYSED
AND TESTED BEFORE GOING
INTO MALT STORAGE, ALSO
BEFORE SHIPMENT. OUR
LABORATORY IS ALSO UTIL-
IZED FOR TESTING BARLEY
AS TO MALTING QUALITIES.



TESTING APPARATUS IN
LABORATORY—WHEN THE
MALT MEASURES UP TO OUR
TESTS IT IS CONVEYED FROM
THE KILN HOPPERS TO THE
ELEVATOR. THE FINISHED
MALT IS THEN PLACED IN
STORAGE WHERE IT AGES
UNTIL READY FOR SHIP-
MENT



TRUCK-LOAD OF "BLUE RIB-
BON MALT."



TRUCK BEING LOADED WITH
"BLUE RIBBON MALT" FOR
LOCAL DELIVERY.



VIEW OF TRANSFORMER
HOUSE—SHOWING TRANS-
FORMERS AND SWITCH-
BOARDS.

BOILER
HOUSE.



AIR COMPRESSOR WHICH FURNISHES
COMPRESSED AIR FOR AERATING THE
STEEPING BARLEY. THIS IS ALSO USED
FOR ELEVATING WATER FROM WELL.



STEEP TANKS WHERE BARLEY IS
AERATED



ONE CORNER OF THE PLANT OFFICE



EXTERIOR VIEW OF PLANT OFFICE





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VICE PRESIDENT, W. H. McWILLIAMS

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